



bombay masala

WOLA

Chef: Ramchandra Singh

TRADITIONAL FLAVORS STRAIGHT FROM THE STREETS OF BOMBAY

The heart of Bombay in Warsaw

The restaurant owner comes from Bombay which is the capital of the best Indian street food and restaurants with aromatic spices and flavors. Together with his wife they try to replicate the atmosphere and taste of old Bombay.

STARTERS

MASALA PAPAD - 14 zł

Crispy chips made of chickpeas flour garnished with tomatoes and coriander

VEG SAMOSA - 1 pc 12 zł / 2 pcs 21 zł

Crispy dumplings stuffed with potatoes and green peas

ONION BHAJIA - 22 zł

Golden fried onion balls

CRISPY ALOO - 19 zł

Crispy potatoes

GOBHI KOLIWADA - 20 zł

Spicy fried cauliflower

PANEER PAKORAS - 32 zł

Slices of paneer battered in lentil dough and deep-fried

SAMPHIRE KOLIWADA - 29 zł

Samphire battered in spicy dough and deep fried

MUTTON SAMOSA - 1 pc 13 zł / 2 pcs 24 zł

Crispy dumplings stuffed with lamb and potatoes

CHICKEN 65 - 32 zł

Pieces of chicken in spicy dough with curry leaves

SQUIDS KOLIWADA - 37 zł

Crispy Indian squids

PRAWNS KOLIWADA - 47 zł

Shrimps fried in spicy dough

JHINGA FRY - 47 zł

Shrimps fried on ghee butter with garlic, curry leaves and coriander

MIX PLATTER - 85 zł

Chicken Tikka, Gosht Seekh Kebab, Paneer Tikka, Gobhi Koliwada, Hara Bara Kebab, Raita, Chutney

CHUTNEYS - 1 pc - 6 zł / 3 pcs - 16 zł

Coriander - mint / Date - tamarind / Tomato - coconut / Samudra / Mango Chutney / Mixed pickle / Raita

Tandoori Specialties

TANDOORI FISH SAMUDRA - 60 zł

Zander marinated in Indian spices roasted with courgette and lemon served with tomato-ginger sauce

TANDOORI LAMB TIKKA - 65 zł

Pieces of lamb marinated in Indian herbs roasted in clay oven served with mint sauce and salad

TANDOORI DUCK - 58 zł

Roasted duck breast served with salad and chutney

RESHMI PANEER TIKKA - 48 zł

Grilled cottage cheese with courgette and pepper served with coriander pesto

LASOONI PRAWNS - 52 zł

Tiger prawns marinated and grilled in tandoor

GOSHT SEEKH PARATHA - 42 zł

Indian bread stuffed with minced lamb meat

GOSHT SEEKH KEBAB - 36 zł

Minced mutton kebab

TANDOORI CHICKEN TIKKA - 28 zł

Chunks of chicken legs marinated in Indian spices and yoghurt

MALAI KEBAB - 28 zł

Pieces of chicken breast marinated in cashewnut paste

PANEER TIKKA - 34 zł

Home made cottage cheese marinated and grilled in tandoor

SALAD - BOWLS

BOMBAJ VEG BOWL - 39 zł

Edamame / carrot / cauliflower / beetroot / cashewnuts / pomegranate / tomato-coconut dip

TANDOORI CHICKEN BOWL - 44 zł

Roasted chicken / courgette / carrots / pepper / red onion / spinach / kalonji / garlic dip

PRAWNS/PANEER SALAD BOWL - 49 zł

Roasted prawns or Paneer / pineapple / mung daal / lettuce / pepper / pomegranate / coriander - mint pesto dip

STREET FOOD

DAHI PURI - 19 zł

Crispy puri stuffed with potatoes, onions, tamarind chutney and yoghurt

PAO BHAJI - 36 zł

Minced buttery vegetables cooked with masala served with bun, lemon and onion

KEEMA MUTTER - 42 zł

Minced meat cooked with tomato, green peas and masala served with bun, lemon and onion

RAGDA PATTIES - 39 zł

Potato cutlets served on chickpeas curry garnished with yoghurt, crispy flakes and pomegranate

EXTRA PAO BUN - 5 zł

Bombaj nasta Classical Bombay breakfasts

Served on weekends
from 11:00 a.m. till 1 p.m.

Our breakfasts are served with chai masala

EGG BHURJI - 32 zł

Indian scrambled eggs with masala / Poha-fried rice flakes / Angari Tikki-spicy vegetable cutlet / chutney / butter naan

PANEER BHURJI - 32 zł

Scrambled paneer with masala / Poha-fried rice flakes / Hara Bara Kebab - green vegetable cutlet / chutney / sesame naan

CHOLE BHATURA - 32 zł

Chickpeas cooked with tomatoes and masala served with bhatura bread

PESHAWARI PARATHA - 24 zł

Flat bread stuffed with paneer and dry fruits

SOUPS

MULLIGATEWNY SHORBA - 19 zł

Creamy lentil soup with coconut milk

MUTTON SHORBA - 25 zł

Soup with pieces of lamb and chickpeas

SEA FOOD SHORBA - 27 zł

Spicy seafood soup with tomato and coconut milk

Level of spiciness

Vegan dishes

List of allergens found in our dishes is available at the Service. In case of intolerance, please let us know and consult our staff.

CURRY

* All main courses vegetarian & non-vegetarian are served with plain basmati rice or plain tandoori bread naan / roti. Flavoured bread is extra paid.

VEGETARIAN

YELLOW DAAL PALAK - 36 zł

Yellow lentils fried with spinach, tomato & chilli

DAAL MAKHANI - 38 zł

Black lentils cooked in tomato-cashewnut gravy

PALAK PANEER - 48 zł

Chunks of cottage cheese in spinach sauce

PANEER TIKKA MASALA - 48 zł

Chunks of cottage cheese from tandoor in spicy tomato gravy

PANEER MAKHANI - 48 zł

Pieces of paneer cheese in tomato-cashewnut gravy

PANEER CHILLI - 48 zł

Fried pieces of paneer with vegetables, chilli and soya sauce

DEWANI HANDI - 42 zł

Courgette, sweet potato, mushrooms, pepper, cauliflower and fresh spinach leaves cooked in spinach-coriander sauce

BOMBAJ MASALA VEGETABLES - 40 zł

Chickpeas, cauliflower & courgette cooked in coconut-onion gravy with curry leaves

BHINDI VEG MASALA - 42 zł

Pieces of okra cooked with potato, courgette in tomato gravy

VEGETARIAN SIZZLER - 50 zł

Okra, mini corn, paneer cheese, carrot, green bean, courgette and peanuts fried in Indian spices served on a hot platter

TANDOORI BREADS

PLAIN NAAN / ROTI - 12 zł

Tandoori bread made of wheat/wholegrain flour

BUTTER / LASOONI / MINT / KALONJI / CORIANDER NAAN / ROTI - 15 zł

Tandoori bread with add-on to choose from: garlic / mint / nigella seed / sesame / butter

ASSORTED BREAD BASKET - 28 zł

Basket of assorted Indian breads

ALOO PALAK PARATHA - 24 zł

Indian bread stuffed with mashed potatoes and spinach

MASALA KULCHA - 24 zł

Indian bread stuffed with spicy masala paste

CHEESE PARATHA - 24 zł

Indian bread stuffed with soft cheese and masala

RICE

VEGETABLE PULAO - 19 zł

Fried rice with vegetables

PULAO - 16 zł

Fried rice with a choice of: Green peas / cumin seeds / mint / lemon juice

PLAIN PULAO - 16 zł

Fried rice with spices

PLAIN RICE - 9 zł

Steamed basmati rice

LAMB

MUTTON BOMBAJ MASALA - 58 zł

Pieces of lamb in coconut onion gravy with curry leaves

MUTTON GULZAR - 58 zł

Cashewnut - almond lamb stew

MUTTON BELI RAM - 58 zł

Lamb in tomato gravy with Punjabi masala

MUTTON MOLEE - 58 zł

Pieces of lamb in tomato-cashewnut gravy with dry coconut and bell pepper

BHUNA GOSHT - 58 zł

Chunks of lamb fried in Indian spices

KERALA LAMB CURRY - 58 zł

Lamb prepared in South Indian Style

MUTTON CHILLI SIZZLER - 62 zł

Crispy lamb fried with vegetables, chilli and soya sauce served on a hot platter

CHICKEN

PLANT CHICKEN + 7 zł

BUTTER CHICKEN - MURGH MAKHANI - 52 zł

Barbecued chicken in creamy tomato-cashewnut gravy

BOMBAJ MASALA CHICKEN - 50 zł

Chicken in Indian spices with curry leaves and coconut milk

COCONUT CHICKEN - 50 zł

Cashewnut marinated chicken breast roasted in tandoor served in sweet coconut gravy

CHICKEN TIKKA MASALA - 52 zł

Barbecued chicken in spicy tomato gravy

BALTI CHICKEN - 50 zł

Pieces of chicken and slices of bell pepper in aromatic gravy with peanuts

CHICKEN HARA MASALA - 50 zł

Chicken in spinach coriander gravy

CHICKEN CHETTINAD - 50 zł

Chicken in traditional South Indian curry

CHICKEN MADRAS - 50 zł

Chicken in very spicy gravy from Madras

CHICKEN TIKKA SIZZLER - 56 zł

Chicken tikka fried with vegetables served on a hot platter

DUCK CHILLI SIZZLER - 64 zł

Tandoori duck served on a hot platter

FISH / PRAWNS

BOMBAJ MASALA FISH / PRAWNS - 54 zł / 60 zł

Speciality of "Bombaj Masala" - zander/prawns in coconut sauce with curry leaves

MOLEE FISH / PRAWNS - 54 zł / 60 zł

Zander/ prawns stewed in coconut sauce with fresh bell pepper

GOAN FISH/ PRAWNS CURRY - 54 zł / 60 zł

Zander / prawns in tomato curry sauce with coconut milk from Goa

PRAWNS CHILLI - 60 zł

Shrimps fried with vegetables, chilli and soya sauce

SEAFOOD SIZZLER - 64 zł

Tiger prawns, squids & zander tossed with bell pepper and samphire served on hot a platter

BIRYANI

Traditional rice dish from North India. Basmati rice steamed with:

LAMB - 62 zł

PRAWNS - 62 zł

CHICKEN - 56 zł

VEGETABLES AND PANEER - 50 zł

Especially recommended Royal Thali

Sets for 2 people
12 unique flavors on 1 plate

ROYAL THALI - 199 zł

WITH CHAMPAGNE GOSSET GRAND RESERVE BRUT - 499 zł

Garlic Chicken Tikka, Gosht Seekh Kebab, Crispy Aloo Palak Daal, Prawns Chilli, Balti Chicken
Mint Pulao, Tandoori Bread
Raita, Chutneys, Papad, Pickles

ROYAL THALI VEGETARIAN - 179 zł

WITH CHAMPAGNE GOSSET GRAND RESERVE BRUT - 479 zł

Garlic Paneer Tikka, Gobhi Koliwada, Hara Bara Kebab
Palak Daal, Paneer Makhani, Bhindi Veg Sizzler
Mix Veg Pulao, Tandoori Bread
Raita, Chutneys, Papad, Pickles

INDIAN SWEETS

GULAB JAMUN - 16 zł

Deep fried mini donuts soaked in cardamom syrup

RAS MALAI - 16 zł

Cheese balls in saffron sauce

KULFI - 18 zł

Traditional Indian ice cream

PESHAWARI NAAN - 24 zł

Crispy flat bread stuffed with:

Paneer cheese and dry fruits / or Nut and chocolate paste

NOTICE

Dear Guests, if You are happy about the food and service please don't forget about tips for our staff.

Table from 4 guests will be charged 10% service.

Our restaurants You find in
Wola, Praga and Mokotów.



bombajmasala.pl

THALI LUNCH ♦ MONDAY - FRIDAY 12:00 - 16:00